

## CLAIMS

1. A quality improver for a deep-fried food, characterized in that the quality improver comprises a polysaccharide powder having an average particle size of 20  $\mu\text{m}$  or less.
2. The quality improver for a deep-fried food according to claim 1, wherein the polysaccharide powder is obtained by subjecting a polysaccharide to jet pulverization or freeze pulverization.
3. The quality improver for a deep-fried food according to claim 1 or 2, wherein the polysaccharide is alginic acid and/or pectin;
4. A frying powder comprising the quality improver for a deep-fried food as defined in any one of claims 1 to 3.
5. A frying food comprising the quality improver for a deep-fried food as defined in any one of claims 1 to 3.
6. A deep-fried food prepared by cooking using the quality improver for a deep-fried food as defined in any one of claims 1 to 3, or the frying powder as defined in claim 4.